INFORMATION LETTER

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50th Anniversary Program for Food and Drugs Act

The National Commemorative Meeting recognizing the 50th anniversary of the Federal Food and Drugs Act and the Meat Inspection Act will be held in Washington, D. C., June 27.

The day-long program consists of a morning session, luncheon, afternoon industry session, and concludes with a banquet in the evening. Among the featured speakers for the industry session from 3 to 5 p. m. at the U. S. Government Departmental Auditorium, is Roy G. Lucks, president of the California Packing Corporation, and a member of the N.C.A. Administrative Council. Other speakers representing the general food industry will be Charles G. Mortimer, General Foods Corporation; G. Cullen Thomas, General Mills, Inc. and chairman, Citizens Advisory Committee on the Food and Drug Administration; and Dr. George Garnatz, Institute of Food Technologists. Representing the meat industry will be Porter Jarvis, Swift & Company. Drug industry speakers will be H. J. Loynd, Parke, Davis & Co.; James Hill, Sterling Drug, Inc.; and Dr. Robert L. Swain, chairman of the board of trustees of United States Pharmacopoeial Convention. John T. Connor, Merck & Co., Inc., will speak for the food and drug chemical industry, and H. Gregory Thomas, Chanel, Inc., for the cosmetic industry.

The N.C.A. has engaged a table for the luncheon preceding the food industry session and for the banquet in the evening, which will be occupied by certain of the members who are planning to attend and by staff members particularly involved in food and drug relations.

At the luncheon, which will be held in the Grand Ballroom of the Willard Hotel starting at 12:30 p. m., commemorative addresses will be delivered by Commissioner George P. Larrick of the Food and Drug Administration; Dr. A. R. Miller, chief, USDA Meat Inspection Branch; James M. Doughty, Jr., president of the Association of Food and Drug Officials of the United States; and K. D. Jacob, president of the Association of Official Agricultural Chemists. Another feature of the

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What the N.C.A. Does about Reported Consumer Claims

The N.C.A. has mailed to each member a revised and up-to-date copy of its bulletin on *What the Association Does about Reported Consumer Claims*, which sets forth a complete outline covering the operation of the Association's claims service.

Throughout the years individual canners and the industry have been confronted with a major problem with respect to complaints or claims made by consumers, alleging injury or illness attributed to canned foods. Many years ago the Association, through its Board of Directors, established the claims service, which is available to all members. Literally thousands of cases have been investigated and handled since the inception of this service, with very gratifying results.

The booklet is designed to inform members on the N.C.A. claims service. Additional copies are available upon request to the N.C.A. Claims Division.

N.C.A. Members May Obtain Prints of 'The Three Squares'

Prints of "The Three Squares," new 13½-minute color motion picture, produced by N.C.A. in cooperation with the U. S. Department of Agriculture, are available to members and to state, regional and commodity canning associations, at a special cost figure of $55 per print. USDA is making the prints and this special rate is possible because of the fact that N.C.A. is a co-sponsor of the film.

Any member, or canning association, desiring permanent ownership of a print, at this rate, should so advise the Association not later than July 1, at which time the order for total prints will be placed with USDA. USDA, under its agreement with N.C.A. will also distribute prints to its libraries and regional offices throughout the country.

N.C.A. and Others Oppose Marketing Orders Bill

Proponents of marketing and production control orders over cranberries for canning testified before a House Agriculture Subcommittee on June 5 in support of a bill, H. R. 8384, introduced by Representative Nicholson (Mass.).

Testimony in opposition to the measure was presented by Association counsel, H. Thomas Austern, and by John Morello of Minot Food Packers, Inc., of Bridgeton, N. J. In addition, Scott P. Crampton of Washington, D. C., represented a number of Wisconsin cranberry companies in opposing the bill.

In opposing the bill, the N.C.A. pointed out that its enactment would authorize producers to control practically all aspects of cannery production and marketing, would authorize programs that could freeze the industry to some historic pattern, force the processors to pay the expenses of the control agency, establish reserve pools, determine surpluses, institute research programs, and in many other ways regulate the processing and sales efforts of canners and freezers. The Association also showed that the law provides no guarantee of canner participation in the development of these programs, in their administration, and that in fact they can be put into effect over the objection of the canners.

Proponents of the bill were representatives of the Cranberry Institute, the National Cranberry Association, Eatmor Cranberries, Inc., and Morris April Brothers. In addition, the American Farm Bureau Federation and the U. S. Department of Agriculture supported the proposal.

Gilbert T. Beaton of the Cranberry Institute advised the Committee that the proponents would accept an amendment to the bill that would give processors of 50 percent of the volume the ability to vote down a marketing and production control order and also to give processors representation on a control agency. He gave as the reasons for an order that "provision should be made for controlling the volume of the product which may be

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Handling of Red Sour Cherries

Improvements in handling practices used by growers of red sour cherries, resulting from cooperative research by the U. S. Department of Agriculture and the Michigan Agricultural Experiment Station, are described in a new USDA publication.

As recently as five years ago, cherry producers employed mostly hand labor to move the shallow wooden lugs of picked fruit from orchard to truck bed. As a result of the cooperative research, many growers now use fork-lift trucks to handle the lugs, or place picked cherries into containers of water and then transport them to the processor in tank trucks. The technique of using water as a carrier helps maintain fruit at top quality and reduces handling costs. It also benefits the processor by shortening the time normally required to soak red sour cherries in water before canning or freezing.

The old and new handling methods are described in text and pictures in the new USDA publication. Also included are results of time studies of orchard handling of cherries by the various methods and tables on fruit condition at various stages of handling.

Copies of the publication, *Grower Handling of Red Cherries* (Circular 981) may be obtained from the Superintendent of Documents, Government Printing Office, Washington 25, D. C., for 15 cents each.

Plant Sanitation Conference

E. S. Doyle of the N.C.A. Western Research Laboratory took part in the 9th annual Research Sanitation and Plant Operations Conference conducted by the Minnesota Canners and Freezers Association recently.

He complimented the Minnesota group on their excellent record for sanitation and quality, and pointed out that when sanitation failures occur they are usually due to a lack of supervision and advanced planning.

Mr. Doyle emphasized that through a careful and thoughtfully planned sanitation organization, the plant sanitation level can be raised; plant sanitation costs can be reduced; the pitfalls of government action, poor quality, spoilage losses due to poor sanitation, can be avoided; and the attainment and maintenance of the necessary high level of sanitation will become routine.

N.C.A. Research Laboratory at Potomac River Basin Meeting

At the spring meeting of the Interstate Commission on the Potomac River Basin in Martinsburg, W. Va., May 25, Robert A. Canham of the N.C.A. Washington Research Laboratory spoke on the subject of "Industrial Cooperation in Wastes Treatment". Mr. Canham represents the canning industry as a member of the Industrial Committee of this Commission.

In this talk it was pointed out that of a national total daily withdrawal of approximately 200 billion gallons of water industry uses more than 40 percent; in 1965 could use better than 60 percent; and in 1975 could use as much as 200 billion gallons per day. Of this total only some 10 percent is actually consumed, per se, the balance reentering water courses, usually in a polluted condition unless treated.

The Potomac River Basin includes an area of 14,500 square miles and has a total in excess of 50 million gallons of industrial wastes per day introduced into its system. There are some 130 industries contributing pollution to this watershed, of which approximately 80 are canning plants.

It was pointed out that with the population and economic trend on the long-term rise it is safe to assume that industrialization of the Potomac River Basin will continue to expand at a steady and possibly more rapid rate.

Some years ago little attention was paid to treatment of waste but in recent years the picture has changed. Legislation and enforcement have provided the impetus for considerable development of waste treatment facilities. However, industrial cooperation has played a large part in the progress in this field. Industries have shown an awareness to the pollution problem and through a cooperative approach with the state pollution control agencies have shown both interest and real progress in reducing the pollution load applied to the Basin waters. It has been learned that the best way for such a problem to be solved is for the mutually affected parties to get together around a table and discuss all aspects of the problem. In most instances at the present time enforcement authorities prefer not to issue a directive to cease pollution without discussing the problems with the industry and attempting to work out a solution satisfactory to all concerned.

Since the solution to the industrial problem is not a simple one, it has been necessary to start from the ground up. As a result, research has been encouraged by the enforcement authorities, industries, and such agencies as the Interstate Commission on the Potomac River Basin.

As evidence that industry recognizes the importance of the waste disposal and pollution problems it is important to note that a large number of industries through trade associations have staffs which devote full time to these matters. Some of these represented in the Potomac River Basin are the canning industry, the dairy industry, the pulp and paper, and the leather industry, as well as a number of individual industrial firms who carry on similar programs.

It was noted that as of some five years ago, more than half of the industries have provided treatment in some form, and each year sees more treatment facilities. Reports from the various industries in the Basin were covered and it was explained that in the canning industry the principal treatment methods used today are spray irrigation and lagooning, which are well represented in the Potomac River Basin.

Waste Disposal Procedures Reported by N.C.A. Lab

Problems connected with disposal of cannery wastes are becoming more numerous and complex. Often a thorough knowledge of the pollutional strength of the wastes will facilitate their disposal.

For many years the biochemical oxygen demand (B.O.D.) test has been the standard measure of the strength of waste waters. For most cannery laboratories this 5-day test is too time-consuming to allow its use as a routine procedure. The N.C.A. Research Laboratories have investigated a chemical oxygen demand (C.O.D.) method giving values for the strength of cannery waste waters which can be closely correlated with 5-day and 20-day B.O.D. values. The technic of the C.O.D. test is simple and only ordinary equipment is required. Results of the test are known within a few minutes.

The procedure for the C.O.D. test and a discussion of its use are contained in a research laboratory report by W. A. Mercer, entitled *Chemical Oxygen Demand as a Test of Strength of Cannery Waste Water.* This and a second report, entitled *Aeration-Digestion-Sedimentation Treatment of Cannery Waste Waters,* are available on request from the N.C.A. Western Research Lab., Berkeley 10, Calif.

Tour of N.C.A. Laboratory

Twenty-seven students and instructors from the U. S. Navy Environmental Sanitation Technicians School in Oakland, Calif., toured the N.C.A. Western Branch Laboratory May 29. Laboratory staff members presented technical facts concerning military usage of canned foods.

The students will be assigned to Navy ships and shore installations where they will have responsibilities concerning the use of Navy food stores including canned foods.

Marketing Orders Bill

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marketed from year to year by means of regulation of volume or quality standards, and by means of the establishment of surplus, stabilization, diversion or substandard pools. Such a program in the cranberry industry would be operated by representation of both the processors and of the fresh fruit segments. At the present time approximately 60 percent of the crop is sold processed and 40 percent fresh."

Eatmor's general manager, Lester F. Haines, said:

"Our own company has self-policing rules under which we ship and allow our members to ship only certain grades to the fresh fruit markets and to processors. If we reject shipments, there have been other sources that have allowed those to go into distribution. By our own policing, our company and one other company together liquidated or eliminated anywhere from seven to eight percent of the national crop by voluntary elimination.

"I am sure you gentlemen can see this is not a clearing procedure for one segment of an industry to try to police all segments of an industry. Our company therefore feels this amendment is necessary for us to establish orderly marketing in the cranberry industry."

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of April has been reported by the Agricultural Marketing Service of USDA at 263,402 thousand pounds, including quantities for defense.

CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION APRIL, 1956

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat	21,195	17,709	38,904
Canned hams	22,684	584	23,268
Beef hash	299	7,411	7,700
Chili con carne	483	8,584	9,068
Vienna sausage	100	5,592	5,691
Frankfurters and wieners in brine	9	130	139
Deviled ham	.....	1,349	1,349
Other potted and deviled meat products	8	4,139	4,146
Tamales	64	3,419	3,484
Sliced, dried beef	39	436	474
Chopped beef	.....	2,032	2,032
Meat stew	118	11,272	11,390
Spaghetti meat products	156	5,854	6,010
Tongue (not pickled)	74	168	242
Vinegar pickled products	869	1,809	2,677
Sausage	4	612	616
Hamburger	367	18,770	19,137
Soups	2,110	79,030	81,140
Sausage in oil	448	336	784
Tripe	.....	498	498
Brains	.....	217	217
Loins and picnics	2,708	96	2,804
All other products 20% or more meat	179	8,807	8,987
All other products less than 20% meat (except soup)	412	25,529	25,941
Total all products	52,316	204,382	256,698

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 263,402 thousand pounds.

1956 Tariff Negotiations

Tariff concessions which the United States has obtained and granted in four months of tariff bargaining with 21 other countries at Geneva were announced June 6 by the State Department.

The tariff conference was the fourth in a series of multilateral meetings held since the war for the purpose of exchanging reciprocal concessions on tariffs. Negotiations were completed by 22 of the 35 governments that are parties to the General Agreement on Tariffs and Trade.

The United States agreed to reduce tariff rates on a variety of canned food products, including prepared or preserved tomatoes, tomato paste, prepared or preserved apples, canned smoked sardines, certain fruit jellies and jams and fruit pastes and pulps, cherry juice and certain other fruit juices, and a variety of pickled vegetable products, including cucumber pickles and pickled onions.

The Trade Agreements Extension Act of 1955 (known prior to enactment as H. R. 1) authorizes the President to reduce the tariff rates in effect January 1, 1955, by no more than 5 percent a year over three years. Consequently, the tariff reductions agreed to by the U. S. in the recent negotiations amount to no more than 15 percent and will be placed in effect in three annual stages. The first reduction of approximately 5 percent will be made this June 30.

In direct negotiations, the United States obtained concessions from other countries to lower their tariff rates on certain canned food products. Tariff reductions on the following types of canned food products were agreed to by these countries:

Canned Fruits—Benelux, Denmark, Germany, Italy, Japan, Norway.

Canned Fruit Juices—Austria, Benelux, Canada, Finland, Germany, Japan.

Canned Vegetables—Canada, Haiti, Norway.

Canned Soups and Nonseasonal Foods—Haiti, Japan, United Kingdom.

Canned Fish and Shellfish—Benelux, Canada, Norway, United Kingdom.

The State Department said that substantial additional benefits for U.S. exports will result from the negotiations of other countries with each other.

The United States announced last September the products on which it contemplated trade agreement negotiations (see INFORMATION LETTER of Sept. 24, 1955, page 311). Two important products on the intention-to-negotiate list for which no tariff reduction was made are canned pineapple juice and dried mushrooms.

Nuclear Foods Exhibited

A case of canned foods that had been exposed to the atomic blast in Nevada last year was a central item in three recent exhibits by civil defense authorities in West Virginia cities. The samples, from the tests conducted by the N.C.A. Laboratories, were loaned to Region 2 of FCDA, and previously had been parts of exhibits in several Pennsylvania County Fairs and at the Ohio State Fair last year.

The exhibit in Charleston was on display March 19 at a Home Protection Training Course in Civil Defense, and was seen by about 300 persons. Also it was mentioned on two local radio programs.

At Fairmont, March 21, the exhibit was viewed by about 230 civil defense workers. Attendance at the Wheeling exhibit on March 22 totaled 219.

The American Weekly

The June 10 Household Almanac article by Amy Alden, food editor of *The American Weekly* magazine, will be "Eat Well On The Way." It features canned foods for traveling families. *The American Weekly*, having a circulation of more than 10 million families, is distributed nationally with Sunday metropolitan newspapers.

Miss Alden describes her "on-the-go menus" as easy on time, money, and energy. Three days' menus and foods for snacks with tips on how to pack the foods for a trip are given in the article. It begins, "Buy everything at home and make paper-bag packages for each meal, or shop as you go. For safety's sake, throw away all leftovers."

Shown in a black and white photograph is the lunch for one day. The caption reads, "The second day's lunch comes tempting and fresh from jars and cans; buy ice cream cups." The 28 canned foods used in the menus are apricot nectar, orange, grapefruit, prune and tomato juices, grapefruit sections, deviled ham, ham a la king, chicken a la king, stewed tomatoes, peaches, applesauce, corned beef, rye bread, potato salad, macaroni with cheese, spaghetti with tomato sauce, tongue, veal loaf, mixed vegetables, pears, potato sticks, chow mein, chow mein noodles, green beans, pineapple, and junior pineapple custard.

Capper's Farmer

Canned foods are used generously throughout the women's section in the June issue of *Capper's Farmer* magazine.

The first article "Fruit Salad Smorgasbord" uses canned pineapple, pears, apricots, and peaches in the featured recipe. It is pictured in a black and white photograph, showing the attractive salad platter.

Two short articles, "Instead Of . . ." and "Country Cooking," also use many canned foods. The first of these begins, "Quick-and-easy sauces are yours at the turn of a can opener!" It suggests using cream soups as sauces for meats, fish and vegetables. There are 17 uses of canned foods in the articles.

The recipes in the article entitled "Broil and Be Quick!" use canned luncheon meat, catsup, pineapple, peaches, and corned beef hash. This article is illustrated with a full-page color photograph.

Storage space for canned foods and a convenient arrangement plan are discussed in the short article, "King-Size Pantry."

Better Homes and Gardens

Two of the attractive color photographs with the article, "Try Two-Step Wonders" in the June *Better Homes and Gardens* magazine show canned tomato and green pea soups, luncheon meat, and potatoes.

Author of the article, Elizabeth Wood, associate food editor, says, "Each (dish) is a dress-up for canned and packaged stand-bys. All you do is put two flavor partners together and you come up with a brand new treat that's ready in jig time. And delicious, too!"

The June food features are centered on outdoor cooking and cool, easy-to-do dishes. Canned foods are included in the recipes and suggestions of several of the features.

American Home

"Take A Can of Tomato Sauce" by June Towne, food director, appears in the June issue of *American Home* magazine. In her introduction to the recipes, Mrs. Towne says:

"There are two ways you can come up with a tomato sauce that'll snap up recipes. You can brew together, for hours, such things as tomatoes, garlic, cloves, dry mustard, a crumpled bay leaf, black peppers, paprika, and so on. Or you can get the same results by reaching for a can of tomato sauce and a can opener. Which will it be?

"When you're working on budgeted time, take a can of tomato sauce. Discover how gracefully and conveniently it takes to so many recipes."

Six different ways to prepare barbecue sauce and five other recipes are given. With the tomato sauce, canned corn, peas, dried beef, grape juice, and chili sauce are used. The color photographs in the article show the dishes attractively served.

Ladies' Home Journal

Canned foods are featured in the article entitled "Cool Cooking!" in the June issue of *Ladies' Home Journal* magazine.

"Four heatproof menus for delicious summer meals, with cooking time minimized to the disappearing point!" are given by the author of the article, Nancy Crawford Wood. Shown in the color photograph that illustrates the article is a salad using canned tongue. Other canned foods used in the recipes and menus are tuna, corned beef, mushrooms, asparagus, tomato paste, peas, salmon, and applesauce.

Woman's Day

Beginning in the June issue of *Woman's Day* magazine is a new series of food articles on "The New Way to Cook."

The introduction says, "There's a revolution going on in kitchens all over the nation. There's a new kind of cook today—really creative, really imaginative. She starts with the new prepared and semiprepared foods. But she adds special touches and flavors, tries different combinations, and so creates new dishes.

"She spends only half as much time cooking as she once did. Yet she has all the fun and satisfaction and success that come from creating imaginative dishes."

In the June issue, the series includes four articles. The first article gives the "old way" and "the new way," comparing the recipes and methods of a mother with those of her married daughter who works. The author says, "One takes four to five hours to prepare, the other takes only half the time plus some ingenuity."

The recipes in the articles use 23 canned foods.

This Week Magazine

The subject of food editor Clementine Paddleford's article, "Pears for A Party," in the May 20 issue of *This Week* magazine was canned pears. Miss Paddleford said:

"Plant an everbearing pear tree on the pantry shelf. Canned pears I mean, the sun-kissed Bartletts, America's most popular variety. Their bland, sweet flavor combines agreeably with a variety of foods: cheese, fish, gelatin, a miracle worker when used with other fruits in salads and desserts. As someone has written, 'Thank nature for potatoes and heaven for pears.'

"Now at this in-between season for the tree fruits keep canned Bartletts handy at your finger tips. The greater part of the pack is done in halves although some pears are canned whole, such as the sweet pickled. Canned pears have one important advantage over the fresh; no conditioning is required to bring the pears to eating perfection. They come just so from the tin. Leftover halves, if placed in a tight, screw-top jar will keep for several weeks in the refrigerator."

Three canned pear recipes, given to the author by pear growers' wives of Yakima, Washington were featured. One was pictured attractively in color.

New Aspects in Advertising Merchandising of Canned Food

Today, there is a new complexion in canned foods advertising and merchandising which includes more sales messages directed to specific audiences instead of the mass approach, and which sells not what the canner does for the consumer but, more importantly, what the consumer can do with the canner's product, according to Don R. Callahan, who directs food merchandising activities at the New York public relations firm of Dudley-Anderson-Yutzy.

Mr. Callahan was a member of a panel on "How To Sell The Selective Working Woman Market" moderated by Helen Valentine, editor-in-chief of *Charm* Magazine, for the Washington Advertising Club May 15.

Discussing the N.C.A. Consumer and Trade Relations program conducted by D.A.Y., Mr. Callahan made the point that the modern combination working woman-homemaker is no kitchen drudge, she is rather a designer of meals. "Our sales appeals are directed to her as a designer, and our products are created with this tremendous marketing factor in mind . . . that here is a potent special audience, the gal with more money than time."

This wonderful working gal spends 80 minutes or less in her kitchen preparing well balanced, attractive glamorous meals each day, he pointed out. The canned foods industry has provided her with built-in maid service, having cleaned, trimmed, sorted, blended, precooked and prepackaged foods from all over this country and the world. She then adds the creative touch that expresses her individuality and places on the dining table a glamorous meal that adds to her prestige as a cook.

Mr. Callahan noted that the big job in the future is to convert the retailer to the concept of selling to special audiences. "Currently," he said, "we are conducting a test promotion in five midwestern states—Minnesota, Wisconsin, Michigan, Iowa and Nebraska—in an attempt to prove to retailers that sales themes and imaginative merchandising directed at specific groups of consumers (in this case, the working woman) is a sound retail practice. Our promotion theme is taken from the editorial pages of the magazine for women who work, *Charm*, and it's called 'Meals In Minutes with the Flavor of Spring.' It sells glamorous creative meals made possible in minutes through the food industry's progress in pre-packaging and processing."

The basic philosophy behind the program which Dudley-Anderson-Yutzy conducts for the N.C.A. is a combination of the marketing philosophies of two marketing research experts, Ernest Dichter and Alfred Politz. The agency recognizes first that a major shift in consumer thinking has made comfort, luxury, prestige, quality the most desirable approaches and, second, that the need is not for one appeal which is applicable to everyone but rather different personal appeals which are emotional, not merely logical, in approach.

50th Anniversary Program

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luncheon will be commemorative service awards to the FDA; the USDA Meat Inspection Branch; Mrs. Harvey W. Wiley, widow of the famous original sponsor of the Pure Food Law; Dr. Larrick and three past Food and Drug Commissioners—Dr. Charles W. Crawford, Dr. Paul B. Dunbar, and Dr. Walter G. Campbell; and three from the Meat Inspection Branch—A. R. Miller, George E. Totten, and Edward C. Joss.

The morning session, scheduled for 10 a. m. in the Departmental Auditorium, will feature an address by The Honorable Arthur E. Summerfield, Postmaster General, in a ceremony announcing a commemorative stamp in honor of Dr. Wiley (see INFORMATION LETTER of June 2, page 221). Other speakers at this commemorative session will be The Honorable Ezra Taft Benson, Secretary of Agriculture; Congressman James Percy Priest (Tenn.); Senator Lister Hill (Ala.); Mrs. Theodore Chapman, president, General Federation of Women's Clubs; William F. Schnitzler, secretary-treasurer, American Federation of Labor-Congress of Industrial Organizations; Dr. Dwight H. Murray, president-elect, American Medical Association; Charles B. Shuman, president, American Farm Bureau Federation; and Dr. C. A. Elvehjem, chairman, Food and Nutrition Board, National Research Council.

Featured speakers at the 7 p. m. banquet in the Grand Ballroom of the Mayflower Hotel will be The Honorable Marion B. Folsom, Secretary of Health, Education, and Welfare, and The Honorable Paul Martin, Minister of National Health and Welfare, Canada.

The day-long program was organized by The Food Law Institute with the cooperation of AFDOUS, along with these other organizations: Association of Official Agricultural Chemists, FDA, HEW, and USDA.

Farm Youth Broadcasts

The recording of the interview with William Rockefeller, national winner of the Canning Crops Contest sponsored by N.C.A. and the National Junior Vegetable Growers Association, has been played on programs of 14 radio stations in nine states, as follows:

California—Station KFRE, Fresno
Indiana—Stations WSCM, Salem; WFBM, Indianapolis; and WIOU, Kokomo
Kentucky—Station WFTM, Maysville
Michigan—Stations WHFB, Benton Harbor and WABJ, Adrian
Minnesota—Stations KDHL, Faribault and KSTP, Minneapolis
Oklahoma—Station WKY, Oklahoma City
Pennsylvania—Station KDKA, Pittsburgh
South Carolina—Station WSDA, Spartanburg
Tennessee—Stations WAPO, Chattanooga and WSM, Nashville

In the interview young Rockefeller tells how he won the first contest and how the contest helped him as a scientific grower of a canning crop. The value of the contest to young growers was emphasized. Distribution of the record three weeks ago to radio farm program directors and USDA extension specialists is part of the continuing N.C.A. Consumer and Trade Relations program. Reports of its use on other stations will be published periodically as received.

Meat Inspection Anniversary

An exhibition marking the 50th anniversary of federal meat inspection was opened at the USDA Administration Building on June 6. The display features meats, their place in the diet, and the part that federal meat inspection plays in meat production.

The exhibit will be on public view throughout June at the USDA and will be shown later in other parts of the country at various expositions and meetings. The act providing for federal inspection of meat was enacted by Congress June 30, 1906.

The golden anniversary of the Meat Inspection Act will be celebrated throughout the country this summer and fall, according to the USDA. Under the theme "Meats with Approval," distributors are planning special promotions and sales events. A symbolic medallion, including a replica of the standard meat inspection stamp, will be displayed in the advertising of large distributing groups and independent meat dealers, and in counter displays and window exhibits.

Status of Legislation

Alaskan fisheries—H. R. 8405, to transfer supervision of Alaskan fish and game from the Interior Department to the Territorial Government, is pending before the House Interior Committee. No action scheduled.

Anti-merger legislation—A bill, H. R. 9424, which would require prenotification of certain mergers and permit preliminary injunctions to restrain mergers, was passed by the House April 16 and was the subject of public hearings by the Senate Judiciary Subcommittee on Antitrust and Monopoly May 23-June 2.

Customs simplification—The Senate Finance Committee is expected to act on House-passed H. R. 6040 after it completes work on social security legislation. Bill would revise the method by which the value of imported merchandise is determined for customs evaluation.

Farm labor housing—H. R. 9600, to provide for amortization deductions with respect to housing facilities for agricultural workers, is pending before the House Ways and Means Committee.

Farm workers transportation—S. 3391, providing for ICC regulation of interstate transportation of migrant agricultural workers, was passed by the Senate May 1 and was the subject of hearings by House Interstate and Foreign Commerce Committee May 18.

FDA chemical additives—Hearings on bills to regulate the use of chemical additives in food were concluded Feb. 14, but House Committee has not considered subject in executive session.

FDA codification—H. R. 6991, to revise, codify, and enact into law Title 21 of the U. S. Code entitled "Food, Drugs, and Cosmetics," was passed by the House and is pending before the Senate Judiciary Subcommittee on Revision and Codification.

FDA imitation food—H. R. 3692, to prohibit the interstate marketing of any "imitation" of a standardized food product, even though the imitation product is plainly labeled as such, is pending before the House Interstate Commerce Committee.

Fisheries Commission—S. 3275, to create a five-man semi-independent United States Fisheries Commission for formulation of federal fisheries policy, was reported by Senate Interstate and Foreign Commerce Committee on May 17. H. R. 11570, a reorganization bill designed with the same purposes, was the subject of hearings by the House Subcommittee on Fish and Wildlife Conservation June 8.

Fisheries education—S. 2379, authorizing federal funds for scientific and vocational fisheries education, was passed by the Senate on May 21 and was the subject of hearings by the House Merchant Marine and Fisheries Committee June 6.

Import quotas—H. R. 8954 and other bills to establish an import quota mechanism are pending before the House Ways and Means Committee.

Marketing orders—cranberries—S. 2933 and H. R. 8384, to bring cranberries for canning under the orders provisions of the Agricultural Marketing Agreements Act, was the subject of public hearings by a House Agriculture Subcommittee June 5 (see story, page 229). No action is planned by the Senate Agriculture Committee on S. 2933.

Marketing orders—potatoes—H. R. 9484 and S. 3262, to establish a national marketing control including potatoes for canning, were introduced Feb. 22. No action scheduled.

Negotiated procurement—House-passed H. R. 8710 is pending before the Senate Armed Services Committee. No action scheduled.

OTC—H. R. 5550, authorizing U. S. participation in OTC, was reported by House Ways and Means Committee, with amendments, April 18.

Poultry inspection—Bills providing for mandatory inspection of poultry and poultry products by the FDA were the subject of public hearings by a Senate Labor Subcommittee May 10. S. 3588, providing for mandatory inspection of poultry by USDA, will be the subject of hearings by the Senate Agriculture Committee beginning June 18.

Robinson-Patman Act—H. R. 11, providing for a good faith defense, has been reported by the House Judiciary Committee and approved by the Rules Committee and is scheduled for House debate June 11.

Social Security—H. R. 7225, extending benefits under the federal social security program, was passed by the House July 18 and reported by the Senate Finance Committee, with amendments, June 5.

Statehood—H. R. 2535, to provide statehood for Alaska and Hawaii, was recommitted to the House Interior and Insular Affairs Committee.

Trip-leasing—S. 898, to limit the authority of the ICC to regulate the duration of trip leases for carriers of perishable agricultural and fishery products, was passed by the Senate March 28 and was the subject of public hearings by the House Interstate Transportation Subcommittee May 16-17 and 21.

Wage-hour coverage—Senate Labor Subcommittee held public hearings May 8-18 on all measures to extend coverage under the Fair Labor Standards Act. Subcommittee chairman transferred from the Labor Committee; no further action scheduled.

Waste disposal—The House Ways and Means Committee has taken no action on a number of bills to allow the rapid amortization of waste disposal facilities and treatment works.

Water pollution—S. 890, to amend and extend the Water Pollution Control Act, was passed by the Senate June 17, 1955. H. R. 9540, a new bill, was approved by the House Public Works Committee May 21 and by the Rules Committee.

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